HOST THOUGHTFULLY 037

Portion the Dish, Not the Whole Steak



CARVE FIRST. BUILD EACH GUEST'S MEAL.

Think of steak as one component of an individual dinner plate. Carve it in the kitchen, divide the planned portions and arrange the slices with the accompaniments.

1 Plan the whole serving

Choose the main portion alongside the vegetables, starch and sauce. Keep the initial serving equal for every guest.

Why: The plate can feel complete without requiring a whole steak for each person.

2 Carve before plating

Follow the recipe's resting and carving instructions, then divide the sliced meat into the planned servings.

Why: Guests receive an arrangement that is ready to enjoy with the rest of the meal.

3 Offer seconds separately

Keep any extra as a separate option. Offer a small additional serving when wanted rather than adding all the meat to the first plates.

Why: The initial presentation stays intentional and guests can decide whether they want more.

PUT IT INTO PRACTICE

Let the slices be visible

Arrange a few slices clearly rather than hiding them beneath the sides. Leave comfortable room for the rest of the meal.

Keep the portions comparable

Distribute the carved meat deliberately before finishing the plates. Avoid making the first serving generous and the last one sparse.

Make the offer simple

'There is a little more steak if anyone would like some.' Guests can accept or stay with the meal already served.

It is okay to run out of seconds

Plan a complete first dinner for everyone. Extra servings are an option, not a requirement to cook far more than the meal needs.

THE PLATING MINDSET

Build a balanced-looking individual meal from carved portions, with any seconds offered separately.